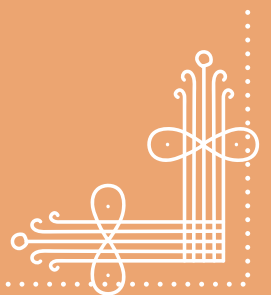
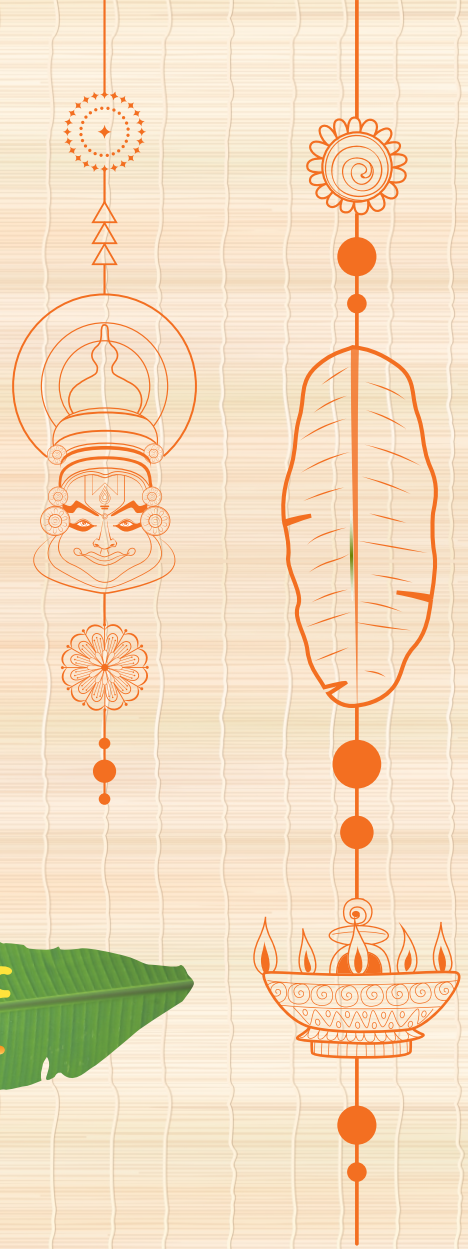


Banana Leaf

Fine Veg. Dining & Coffee House





Benne

All Benne are made with pure ghee topped-up with white butter & served with flavourful sambar, creamy coconut chutney and tangy red chutney.

Benne Thatte Idli*	155
Flat, soft idli topped with white butter.	
Benne Sada Dosa*	190
Classic dosa with a buttery twist for a delightful crunch.	
Benne Masala Dosa*	210
Crispy dosa with spiced potato filling and buttery goodness.	
Benne Podi Sada Dosa*	200
Soft and crisp dosa smeared with aromatic podi (spiced lentil powder) and rich benne (butter), served with chutneys and sambhar.	
Benne Podi Masala Dosa*	230
A buttery delight filled with spiced potato masala and a generous sprinkle of podi, bringing bold flavors in every bite.	
Benne Open Masala Dosa*	260
Open-style dosa with a flavourful potato mix and a generous dollop of butter.	
Davangere Benne Uttapam	270
Soft, thick uttapam with a potato mash inside, enriched with butter.	
Benne Soft Uttapam*	245
Melt in the mouth uttapam infused with butter.	
Benne Rava Masala Dosa*	265
Semolina dosa with a spicy potato filling, and lots of butter.	
Benne Ragi Masala Dosa*	270
Nutritious ragi dosa with spiced potatoes and buttery flavour.	

Soup

Jeera Milagu Rasam	210
A comforting South Indian pepper cumin broth, best enjoyed with Mini Wada/Mini Idli 5 pieces - ₹50	
Thakalli Parippu Rasam*	210
A tangy tomato and lentil soup, perfect with Mini Wada/Mini Idli 5 pieces - ₹50	
Tomato Soup*	205
A classic creamy tomato soup with a South Indian touch.	
Mulugutawani Soup*	235
A rich, spiced lentil soup with a hint of tamarind and pepper.	

Taxes as applicable.

* JAIN AVAILABLE



Dosa

Savour our authentic South Indian Dosas served with flavourful sambar, creamy coconut chutney and tangy red chutney.

Classic Dosas

Traditional favourites with a touch of authenticity

Sada Dosa* 115

A simple, crispy delight.
(Add Butter or Cheese - ₹50)

Masala Dosa* 135

A simple, crispy delight with spiced potato filling.
(Add Butter or Cheese - ₹50)

Rava Dosa* 215

Crispy semolina Dosa.
(Add Onion for ₹15 or Spicy podi for ₹30)

Rava Masala Dosa* 245

Crispy semolina Dosa with spiced potato filling.
(Add Onion for ₹15 or Spicy podi for ₹30)

Kara Sada Dosa 190

Spicy flavoured Dosa.

Kara Masala Dosa 205

Spicy flavoured Dosa with potato filling

Kara Rava Sada Dosa 230

Spicy semolina Dosa

Kara Rava Masala Dosa 245

Spicy semolina Dosa with potato filling.

Mysore Sada Dosa* 155

A spicy Mysore style Dosa.

Mysore Masala Dosa* 180

A spicy Mysore style Dosa with potato filling
(Add Ghee or Cheese - ₹50)

Tawa Neer Dosa 185

Soft, lacy Dosa made from a light rice batter.

Spicy Chilli Potato Dosa 245

Dosa stuffed with fiery chili potato filling.

Speciality Dosas

Thuppa Sada Dosa* 195

Authentic Karnataka style Dosa infused with ghee.

Thuppa Masala Dosa* 215

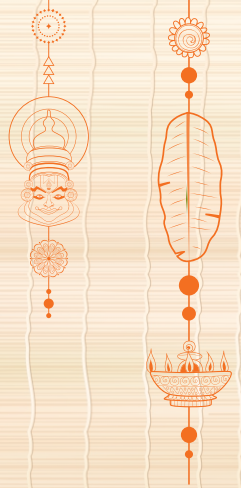
Authentic Karnataka style Dosa with potato filling infused with ghee.

Chettinad Spicy Masala Dosa* 245

A fiery South Indian delicacy packed with bold flavours.

Taxes as applicable.

* JAIN AVAILABLE



Dosa

Savour our authentic South Indian Dosas served with flavourful sambar, creamy coconut chutney and tangy red chutney.

Palak Palkaty Dosa* 295
Stuffed with spiced spinach filling.

Paneer Chatpata Dosa* 325
Spicy cottage cheese filled Dosa with a flavourful twist.

Paneer Bhurji Dosa* 310
Generously stuffed with scrambled paneer.

Paneer Sukka Dosa 310
Dosa filled with spicy paneer sukka.

Mushroom Sukka Dosa 295
A delicious Dosa with a flavourful mushroom sukka filling.

Pav Bhaji Dosa* 235
A fusion of the iconic Mumbai bhaji inside a crispy Dosa.
(Add Cheese - ₹50)

Rajni Dosa* 310
A crispy fusion Dosa loaded with a flavourful mix of spices, cheese, and Paneer inspired by the bold flavours of South India.

Healthy Dosas

Nutritious options without compromising on taste.

Ragi Dosa* 230
Wholesome finger millet Dosa.

Ragi Masala Dosa* 260
Wholesome finger millet Dosa with spiced potato filling.
(Add Butter or Cheese - ₹50)

Murugan Podi Dosa* 225
Our signature Dosa coated with spicy lentil podi.

Podi Onion Dosa 255
Spiced lentil Dosa topped with crispy onions.
(Add Ghee or Cheese - ₹50)

Sweet Dosas

A delightful way to end your meal.

Choco Dosa* 280
A crispy Dosa with a luscious chocolate twist.

Elevate your Dosa experience with these tempting add-ons:

Butter (A creamy indulgence) - ₹50

Cheese (A gooey, delicious touch) - ₹50

Ghee (Rich and aromatic) - ₹50

Podi (Spicy lentil mix to enhance flavours) - ₹30

Taxes as applicable.

* JAIN AVAILABLE

Idlis

All Idlis are served with flavourful sambar, creamy coconut chutney and tangy red chutney.

Traditional Idlis

Classic South Indian steamed rice cakes, soft and fluffy

Anna Idli* 105

Soft and fluffy traditional rice Idli.

Rice Idli* 110

Classic rice Idli with a smooth texture.

Ghee Idli* 145

Soft Idlis topped with aromatic ghee.

Thatte Idli* 160

Large, flat Idli with a soft and spongy texture.

Idli Wada* (2 Idli + 2 Wada) 155

A perfect combo of Idli and crispy wada.

Kottige Idli 235

Traditional Idli steamed in Banana leaf.

Mini Idlis

Bite-sized delights

Steamed Mini Idli - 8 pcs* 135

Soft mini Idlis served with chutney and sambar.

Podi Mini Idli* 240

Mini Idlis coated with spicy podi masala.

Rasam Mini Idli - 5 pcs 270

Mini Idlis served in flavourful South Indian rasam.

Speciality Idlis

Unique flavours and regional twists to the classic Idli

Coorg Idli* 285

Soft Idlis infused with Coorg spices and flavours.

Sri Lankan Style Idli with Potato Stew 270

Idli served with a fragrant coconut based potato stew.

Malabar Style Stew Idli* 330

Idli paired with a creamy Malabar style stew.

Hyderabadi Tomato Korma Idli 330

Idlis served with a rich Hyderabadi tomato korma.

Mooru Curry with Idli* 285

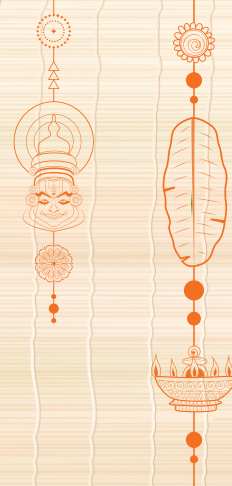
Idli served with a tangy spiced yogurt based curry.

Vagharela Idli Poriyal* 275

Tempered Idli stir fried with South Indian spices.

Taxes as applicable.

* JAIN AVAILABLE





Idlis

All Idlis are served with flavourful sambar, creamy coconut chutney and tangy red chutney.

Chettinad Idli*	275
Idli tossed in a spicy Chettinad masala.	
Dakshin Masala Idli*	275
Spicy South Indian style masala coated Idli.	
Mulgai Idli	285
Idli served with flavourful drumstick based curry.	
Idli Chilly Andhra Style	265
Spicy Andhra-style stir fried Idli.	
Guntur Masala Idli	285
Idli coated in fiery Guntur chilli spice mix.	
Butter Garlic Idli	285
Idli sautéed in butter with garlic seasoning.	
Korma Idli	245
Idli served with a delicious South Indian korma.	
Idli Sukka*	250
Dry masala coated Idlis with coconut flavours.	
Podi Masala Idli*	180
Idli coated with traditional South Indian podi masala.	
Idli Platter*	425
A combination of five different types of Idlis - Kottige Idli, Idli Poriyal, Dakshin Idli, Mini Idli and Rice Idli.	
Mudda Idli	185
A soft, fluffy delight that melts in your mouth, bringing the perfect balance of lightness and flavor in every bite.	

Medu Wadai

All Wadai are served as 5 pieces with flavourful sambar, creamy coconut chutney, and tangy red chutney.

Medu Wadai*	195
Crispy golden lentil fritters, soft inside and crunchy outside.	
Onion Medu Wadai	205
Classic Medu Wadai with caramelised onions for a delicious twist.	
Palak Medu Wadai	215
Healthy lentil fritters infused with fresh spinach leaves.	
Cheese Potato Medu Wadai	270
A fusion delight of crispy Wadai stuffed with gooey cheese and potato.	

Taxes as applicable.

* JAIN AVAILABLE



Uttappam

All Uttapams are served with flavourful sambar, creamy coconut chutney and tangy red chutney

Speciality Uttapam

- | | |
|--|-----|
| Pudi Onion Uttapam
A flavourful mix of spiced pudi and onion for an authentic taste. | 275 |
| Roasted Onion Garlic Uttapam
A crispy delight infused with roasted onion and garlic. | 260 |
| Cheese Tomato Paneer Uttapam*
A Jain friendly indulgence with paneer, tomato and cheese. | 290 |
| Cheese Chilli Garlic Uttapam
A cheesy, spicy delight with a hint of garlic. | 285 |
| Pav Bhaji Cheese Uttapam*
A fusion of pav bhaji flavours with melted cheese. | 285 |

Classic Favourites

- | | |
|---|-----|
| Plain Uttapam*
Classic thick rice-lentil pancake, crisp on the edges and soft inside, served with fresh chutneys and sambhar. | 190 |
| Tomato Uttapam*
A simple yet delicious topped with the goodness of fresh tomatoes. | 215 |
| Tomato Onion Uttapam*
A simple yet delicious combination of tomato and onion. | 225 |
| Masala Uttapam*
A spicy blend of authentic South Indian flavours. | 250 |
| Onion and Chilli Uttapam
A perfect mix of onions and green chillies. | 215 |

Healthy Choices

- | | |
|---|-----|
| Special Oats Uttapam*
A nutritious and hearty oats based uttapam. | 285 |
| Pepper Corn Capsicum Uttapam*
A crunchy mix of peppercorn and capsicum. | 270 |
| Nachni Uttapam (Ragi)*
A wholesome and healthy ragi based uttapam. | 280 |

Soft Uttapam Selection

- | | |
|---|-----|
| Veg. Soft Uttapam*
A soft and fluffy delight loaded with veggies. | 275 |
|---|-----|

Signature Innovations

- | | |
|--|-----|
| Mushroom Veg Oats Uttapam
A healthy combination of mushrooms, vegetables and oats. | 295 |
|--|-----|

Taxes as applicable.

* JAIN AVAILABLE





Upma & Sheera

Rava Upma*	210
A wholesome semolina dish tempered with mustard and curry leaves.	
Semiya Upma*	250
A flavourful vermicelli Upma cooked with vegetables and spices.	
Daliya Upma*	235
Nutritious broken wheat Upma packed with fiber and taste.	
Oats Upma*	235
A healthy twist with fiber-rich oats, mildly spiced.	
Pineapple Sheera*	230
A sweet semolina dessert flavoured with pineapple and ghee.	
Rava Kesari*	220
A traditional saffron-infused semolina sweet dish.	
Banana Sheera*	220
A rich, wholesome dessert made with bananas and ghee.	

Dakshin Snacks

Madhur Wada*	175
Sweet and crispy golden fried lentil dumplings.	
Thairu Wada*	275
Soft lentil fritters soaked in creamy yogurt, topped with spices.	
Vengaya Pakoda	215
Crispy onion fritters fried to golden perfection.	
Banana Cutlet*	255
Delicious cutlets made with ripe bananas and subtle spices.	
Paniyaram of the Day*	230
Mini dumplings made with a fermented batter.	
Kozhukattai Bombs	270
Rice flour balls stir-fried in aromatic South Indian spices.	
Rasam Wada	260

Taxes as applicable.

* JAIN AVAILABLE



Sadham

(South Indian Style Rice)

All Sadham are available in Jain - Served with Rasam and Appalam

Sambar Sadham

A comforting blend of rice and lentils in tangy Sambar.

240

Bissi Bele Bhath

Karnataka's favourite spicy and flavourful rice dish.

300

Tomato Sadham

Tangy tomato rice bursting with South Indian flavours.

285

Yelam Cham Sadham (Lemon Rice)

A unique blend of spices and traditional rice.

295

Thairu Sadham

Cool and refreshing curd rice with a hint of spice.

280

Puliyodharai

Tamarind-infused rice with a perfect balance of tang and spice.

300

Biryani & Pulao

Served with Raita and Appalam

Veg Chettinad Biryani*

Fragrant South Indian Biryani with bold spices.

315

Dakshin Biryani*

Andhra-style aromatic Biryani cooked to perfection.

335

Hyderabadi Biryani*

A royal treat with authentic Hyderabadi flavours.

315

Calicut Pulao*

Kerala-style mild and flavourful pulao.

295

Kalan Biryani

Mushroom Biryani packed with Kerala spices.

335

Mannapuram Biryani

A wholesome mix of green leafy vegetables and rice.

325

Taxes as applicable.

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Khichdi

Served with Appalam

Dal Khichdi*	265
Comforting lentil and rice dish, lightly spiced.	
Palak Khichdi*	275
Nutritious spinach-infused Khichdi with aromatic spices.	

Pongal

Sweet Pongal*	245
Traditional sweet rice dish with jaggery and ghee.	
Veg Pongal*	245
Savoury rice and lentil delight with a touch of pepper.	
Kara Pongal	245
A spicy version of the classic South Indian comfort dish served with appalam.	

Rice Varieties

Plain Rice	115
Steamed to perfection, simple yet satisfying.	
Jeera Rice	160
Fragrant cumin-infused rice for a flavourful touch (Add Ghee - ₹50)	

South Indian Main Course

Dakshin Bhojanam Thali (Limited)	510
A wholesome South Indian thali featuring a variety of traditional curries, rice, accompaniments, and desserts.	
Avial*	325
Traditional Malabar-style mixed vegetable curry with coconut & spices.	
Paneer Chettinad*	365
Paneer cubes cooked in a spicy and aromatic Chettinad gravy.	
Vegetable Stew*	365
A Kerala-style mild vegetable stew cooked in coconut milk.	
Veg Chettinad*	325
A flavourful mix vegetable curry in authentic Chettinad spices.	
Vendkai Moor Kachyathu	305
Okra cooked in a delicious and tangy yogurt-based gravy.	
Veg Masala*	330
Green peas and assorted vegetables cooked in a South Indian masala.	

Taxes as applicable.

* JAIN AVAILABLE



South Indian Main Course

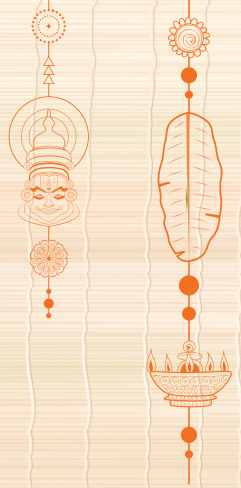
Veg. Malbar Curry*	385
A Dakshin-style rich and flavourful coconut-based veg curry.	
Veg. Mallipuram*	345
Kerala-style vegetable curry infused with coconut milk.	
Paneer Gassi	330
A thick and flavourful paneer curry with Mangalorean spices.	
Mushroom Sukka	345
Semi-dry mushrooms stir-fried with traditional Mangalorean spices.	
Hyderabadi Soya Curry	330
Soya chunks cooked in a rich and aromatic Hyderabadi-style gravy.	
Takaly Parippu*	300
A comforting South Indian dal cooked with tomatoes and mild spice.	
Kalan Curry	345
A Karnataka-style rich and flavourful mushroom coconut curry.	
White Paneer Korma*	365
Paneer cooked in a mild cashew nut gravy.	
Kai Curry Korma*	330
A Karnataka-style mixed vegetable curry in thick gravy.	
Banana Leaf Special Korma	320
A signature South Indian korma with mixed vegetables & potato.	
Puri Bhaji	260
Fluffy deep-fried puris paired with a mildly spiced potato bhaji, a classic comfort meal.	

Accompaniments

Appam	55
Soft, lacy rice pancakes with a slight crisp, perfect with stews.	
Neer Dosa	40
Delicate, thin rice crepes from Karnataka, light and flavourful.	
Kerala Paratha	55
Flaky, layered flatbread with a crisp exterior and soft inside.	
Chapati	45
Classic whole wheat Indian bread, soft and wholesome.	
Idiyappam	55
String hoppers made from rice flour, light and fluffy.	
Steamed Rice	115
Perfectly cooked, fluffy white rice for any curry or sambar.	
Appalam (2 pieces)	60
Crispy South Indian-style papad for a crunchy bite.	
(Add-ons: Ghee/Butter/Cheese - ₹50)	

Taxes as applicable.

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North Indian Main Course

Pav Bhaji* Mumbai-style mashed vegetable curry served with butter-toasted pav. Add Cheese - ₹50 Extra Pav (1 pc) - ₹15	220
Chole Bhature A Punjabi classic with tangy, spiced chickpea curry served with fluffy bhaturas. Extra Bhatura - ₹80	380
Aloo Capsicum Masala Stir-fried potatoes and capsicum in a flavourful North Indian spice blend.	285
Corn Capsicum Masala* Sweet corn and bell peppers cooked in rich makhani gravy for a creamy delight.	290
Paneer Butter Masala* Soft paneer cubes in a smooth and buttery tomato gravy with ginger and green chilli.	380
Paneer Palak Saag* Paneer cubes blended in a flavourful spinach and tomato-onion gravy with garlic.	380
Paneer Khurchan* A Rogan Josh-style paneer dish with bold spices, green chillies, and capsicum.	380
Dal Tadka* Moong dal tempered with garlic, chillies, ginger, and onions for a smoky aroma.	215
Paneer Punjabi Masala Cottage cheese in a thick, spicy Punjabi-style tomato gravy.	400

Mini Meals

Kari Patta Paneer with Neer Dosa/Appam Crispy curry leaf-infused paneer paired with soft neer dosa or appam.	460
Mushroom Kari Patta with Neer Dosa/Appam Flavorful mushrooms tossed in aromatic curry leaves, served with neer dosa or appam.	460
Mushroom Sukha with Neer Dosa Dry, spiced mushrooms cooked to perfection, served with delicate neer dosa.	455
Stew with Appam Light and fragrant coconut-based stew served with soft and fluffy appam.	445

Crunchy roasted papad.

Taxes as applicable.

* JAIN AVAILABLE



Mini Meals

Idiyappam with Sweet Milk String hoppers paired with warm, sweetened milk for a delightful treat.	365
Korma with Idiyappam Rich and creamy korma served with delicate idiyappam.	395
Malabar Curry with Appam/Neer Dosa A traditional Malabar-style coconut curry paired with neer dosa or appam.	460
Paneer Gassi with Appam/Neer Dosa Mangalorean-style paneer curry with coconut and spices, served with neer dosa or appam.	410
Aviyal with Appam/Neer Dosa A medley of vegetables in a coconut-based gravy, served with neer dosa or appam.	405
Chettinadu with Appam/Parotta Spicy and bold Chettinad-style curry served with soft appam or flaky parotta.	405

Sweets & Desserts

Naram Garam Gulab Jamun	185
Garam/ Thanda Semiya Payasam	225
Fruit Salad	280
Jelly With Ice Cream	225
Gadbad	250
Ice Cream Of Your Choice	175
*Sundae Of Your Choice	350
Hot Eggless Brownie Served With Choice of Ice Cream With Fresh Fruit*	
Yelneer Payasam	320
Akhrot Halwa	350
Madhurai Halwa	315
Brownie With Ice Cream	265
Fruit Salad With Ice Cream	310
Royal Falooda	245
Classic falooda with rose syrup, jelly, sabja seeds, vermicelli, and kulfi.	
Banana Leaf Star Falooda	285
Loaded with dry fruits, jelly, sabja, vermicelli, and kulfi – our signature delight.	
Kulfi	190
Rich, traditional Indian ice cream. Ask your server for available flavours.	

Taxes as applicable.

* JAIN AVAILABLE





Thank You

for choosing Banana Leaf.
We are delighted to share the rich culinary
heritage of South India with you.
We hope your dining experience has been
as flavourful and memorable as our traditions.

Banana Leaf

Fine Veg. Dining & Coffee House



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